

Potatoes, Scalloped²⁰

Number of Servings: 20 (206.41 g per serving)

Amount	Measure	Ingredient
5 1/4	lb	Potatoes, russet, w/skin, fresh
3 1/4	Tbs	Margarine, soft, hydrog & reg soybean oil, Gold n Soft
6.00	Tbs	Flour, all purpose, white, bleached, enrich
1 1/2	tsp	Salt, table, iodized
6 1/2	cup	Milk, 1%, w/add vit A & D
8 1/2	Tbs	Bread Crumbs, plain

Nutrients per serving

Nutrition Facts	
Serving Size (206g)	
Servings Per Container	
Amount Per Serving	
Calories 160	Calories from Fat 25
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 260mg	11%
Total Carbohydrate 29g	10%
Dietary Fiber 2g	8%
Sugars 5g	
Protein 6g	
Vitamin A 4%	Vitamin C 40%
Calcium 10%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300 mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Notes

**Each 1# AP Potato = .81# EP; if dehydrated potato slices are used, use the equivalent to the amount above X 0.81# = # of rehydrated potatoes.

Scrub and eye potatoes like you would for baked potatoes (do not need to peel). Slice and place in two sprayed 12X20X2 inch baking pans (for each 50 servings).

Melt margarine. Add flour. Stir until smooth with a small amount of milk.

Gradually add more milk a cup at a time, stirring with wire whip. Cook until thickened. (Easier if small volume is brought to a simmer while stirring constantly and then rest of milk (heated in microwave until HOT) added and whole mixture then brought to a simmer).

Serve 1/2 cup serving with #8 scoop.

Pour over potatoes.

Sprinkle with bread crumbs. Bake at 350 degrees F for 1 1/2- 2 hours (for 12X20X2 inch pans).